RVLT

GO BIG OR GO HOME MENU

CHEF'S CHOICE (8BITES) - $78 P.P.

MONDAYS-THURSDAYS ONLY

CHARCUTERIE

TORREÓN PALETA DE BELLOTA & RILLETTES- $48

TORREÓN PALETA DE BELLOTA - $42

DUCK RILLETTES - $16

CHEESE BY LES FRÈRES MARCHAND

MIXED $36 - SINGLE $16

- BRIE DE MEAUX - ÉPOISSES DE BOURGOGNE
- FOURME D'AMBERT - COMTÉ (24 MTHS) SUPP + $5

HOME MADE SOURDOUGH WITH SEAWEED BUTTER & ARBEQUINA EVO- $12

BLACK GARLIC & SESAME FEUILLE DE BRICK, GREEN PEA HUMMUS, BENITADE (2pcs) - $16

UNI BUTTERNUT SQUASH, CAVIAR, DASHI CRYSTAL BREAD (1pc) - $20

CRISPY MOCHI, 24 MTHS COMTÉ, IBERICO BELLOTA (4pcs) - $28

CHICKEN NUGGETS WITH HOME-MADE FERMENTED SRIRACHA

$24 (6pcs) - $36 (9pcs) - $77 (20pcs)

HOKKAIDO SCALLOPS CRUDO, FINGER LIME, SNOW FUNGUS,HORSERADISH BUTTERMILK - $28

BEEF TARTARE, SMOKED EGG YOLK, MUSTARD GINGER, SAGO DASHI CRACKERS - $30

CHILI CRAB RAGOUT "CHEONG FUN", EBI ASH, YOLK, HOMEMADE CHILI REMPAH - $28

SALTED COD PORTUGESE EGG TART, CITRUS BEURRE MONTÉ, AVRUGA CAVIAR - $28

CHARRED COURGETTE, PEA MUSTARD PURÉE, SUNFLOWER SEEDS, PICKLED CUCUMBER - $30

HAND CUT PASTA, CONFIT LOBSTER TAIL, RVLT's XO - $48

ROASTED IBERICO PRESA, MADRAS CURRY CORN PURÉE, LEMONGRASS CURRY JUS (200GM) - $48

BRAISED WAGYU BEEF CHEEK, BUAH KELUAK MADEIRA GLAZE, DASHI DAIKON (130GM) - $52

SWEETS

CALAMANSI TART, CRÈME FRAÎCHE, BURNT MERINGUE - $16

CARAMELISED MISO, CHOCOLATE PASTRY CREAM, MILLE-FEUILLE, ROSE WINE GEL - $18

Buy the kitchen team a round of beers $50++
Chef Sunny and the team will appreciate it

PRICES ARE SUBJECT TO 10% SERVICE CHARGE & 8% GST